KING DAVID'S FEAST
March 18, 1996
Jerusalem Convention Center

APPETIZERS
Bill Gallagher,
Restaurant of the Nation, Johannesburg

MENU

DELICATE VEGETABLE JELLY WITH AVOCADO
Philippe Braun, Laurent, Paris

TRUFFLED CREAM OF WHITE BEANS WITH SMOKED GOOSE BREAST
Joël Robuchon, Joël Robuchon, Paris

FILLET OF RED DRUM WITH EGGPLANT CONFIT
Pierre Troisgros, Troisgros, Roanne, France

RISOTTO WITH SAFFRON
Gualtiero Marchesi, L'Albereta, Erbusco, Italy

STEAMED FILLET OF SEA BREAM IN COCONUT MILK & LEMON GRASS
Vincent Bossotto, Eden au Lac, Zurich

STRIPED BASS IN OLIVES, SESAME & SPRING VEGETABLES
Pierre Wynants, Comme Chez Soi, Brussels

ROASTED QUAIL STUFFED WITH FOIE GRAS & MUSHROOMS IN ESSENCE OF QUAIL & CONFIT OF GARLIC
Jean-Louis Palladin, Jean-Louis at The Watergate, Washington, D.C.

ROASTED DUCKLING IN FRUIT SAUCE WITH VEGETABLE TART & FRIED HERBS
Michel Lorain, La Côte St.-Jacques, Joigny, France

STRUDEL OF LAMB WITH POTATOES MUENSTER STYLE & ROSEMARY
Marc Haeberlin, Auberge de l'Ill, Illhaeusern, France

MEDALLIONS OF VEAL HAZREV
Paul Prudhomme, K-Paul's, New Orleans

GELEE OF ACACIA HONEY WITH STRAWBERRIES
Michel Trama, L'Auberge, Puymirol, France

NOUGATINE WITH PEARS
Philippe Legendre and Gilles Bajolle, Taillevent, Paris

ILLY ESPRESSO
PETITS FOURS
Wines from Golan Heights Winery and Carmel Mizrachi Winery

FRONT BURNER

MORE DISH

Into **Philippe Feret** (formerly of **Cafe Centro**) will be in charge of the restaurant, **Frederick Kieffer** (formerly of the American Museum of Natural History), banquets and catering; **Mark Murphy** (formerly of **Layla**), **Cellar in the Sky**, **Patrick Woodside** (who worked with **Marco Pierre White** in London), pastry chef, **Georges Masraff**, who was ever chef at **Tavern on the Green** from '86 to '90 and left to open a gourmet store, will direct the team. • Chef/owner **Susur Lee** of the highly regarded **Lotus** in Toronto will close his restaurant after its eighth-plus-year run and move to NYC, where he'll open a restaurant with **Drew Nieporent** as soon as they find the right space. • **Steve Hanson** (**Isabella's**, **Coconut Grill**, **Park Avalon**) has opened **Blue Water Grill**, on the prime

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